



Christmas Programme

2024

STIFFORD HALL

HOTEL

Contact

01708 719988

events@stiffordhallhotel.com

Christmas Party Nights



Arrive from 7pm and sit down to enjoy a 3 course festive dinner at 7.30pm before dancing the night away with our resident DJ until 12.30am.
Book a carriage or Book a room at a discounted rate

Saturday 23rd November - £42.50pp

Saturday 30th November - £45.00pp

Sunday 1st December - £39.95pp

Friday 6th December - £47.95pp

Saturday 7th December - £47.95pp

Sunday 8th December - £39.95pp

Friday 13th December - £49.95pp

Saturday 14th December - £49.95pp

Friday 20th December - £49.95pp

Saturday 21st December - £49.95pp

Sunday 22nd December - £42.50pp

£10pp
Deposit

Share the magic at Christmas with friends and colleagues and join fellow partygoers to celebrate Christmas with an evening filled with a fabulous party atmosphere at one of our Christmas Party Nights.

Book Now

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Party Night Menu

To Start

Butternut squash soup served with a herb flatbread (V & GF)

Chicken liver parfait with Melba toast served with a spicy cranberry chutney (GF)

Prawn and haddock fishcake with a chilli and lime dip (GF)

Main Course

Breast of turkey, with cranberry stuffing, pigs in blankets, glazed honey carrots and a rich gravy (GF)

Salmon and prawn parcel in a white wine sauce (GF)

Wild mushroom and leek pithivier (V & GF)

All served with golden roasted potatoes and winter vegetable selection

Something Sweet

Ho ho ho black forest gateaux trifle

Passion fruit cheesecake with a raspberry coulis (V & GF)

Traditional Christmas pudding served with brandy sauce (V & GF)

To Finish

Coffee and warm mince pies (GF)

Special accommodation rates for those attending a party nights.

£85.00 for a single occupancy room

£90.00 for a double occupancy room

Includes full English breakfast and carparking



Christmas Day

Soak up the festive atmosphere with a glass of fizz and canapés on arrival from 12.30, your fabulous festive four course lunch will then be served at 1.30pm in our Regency restaurant.

Dont forget your camera as Santa will be making a special appearance to deliver gifts to all the children

Book Now with a £10pp Deposit



Package Includes

Welcome drink and chefs' choice canapes on arrival

4 course festive meal

Visit from Santa with a gift for the children

Adults - £105.00 per person

**Children (age 12 and under) -
£52.50 per person**



Christmas Day Menu

Starters

Carrot and parsnip soup served with a parmesan crisp (V & GF)

Chicken liver and wild mushroom parfait, Melba toast and caramelised red onion chutney (V)

Ham hock terrine with cranberry piccalilli and mixed leaves

To Cleanse

Raspberry and lemonade sorbet

Main Course

Slow roasted breast of Turkey, with pork, sage and chestnut stuffing, pigs in blankets, glazed honey carrots and a rich gravy (GF)

Saddle of lamb (cooked medium) with a rosemary and mint just and redcurrant jelly (GF)

Mushroom and asparagus fricassee served in a creamy white sauce in filo pastry basket (V & GF)

All served with golden roasted potatoes and winter vegetable selection

A Sweet Treat

White chocolate forest trifle

Traditional Christmas pudding served with brandy sauce (GF)

Selection of cheese and biscuits

To Finish

Coffee, petit fours and warm mince pie

New Years Eve



Welcome in 2025 at Stifford Hall Hotel. Join us for a glass of Kir Royal and canapes on arrival, followed by a sumptuous 4-course banquet with dancing to our resident DJ until 1am

Residential package of £135.00 per person includes late check out at midday and brunch from 09.00am to 11.30am

Dinner only £105.00 per person

Over 18s only



New Years Eve Menu

To Start

Parsnip and sweet potato soup with chopped chives (V & GF)

Smoked salmon terrine, served on dressed mixed leaves and lemon wedge

Stilton and red onion tart with a cranberry and orange chutney (V & GF)

To Cleanse

Peach bellini sorbet

Main Course

Individual beef wellington (served medium) with a rich port sauce (GF)

Cornfed breast of chicken with a mushroom and asparagus sauce (GF)

Herb crusted fillet of salmon with a fragrant lemon sauce (GF)

All served with golden hasselback potatoes and winter vegetable selection

A Sweet Treat

Selection of English and Continental cheeses (GF)

Rich baileys cheesecake

Lemon tart with a cherry compote (GF)

To Finish

Coffee with petit four



Making a Booking

To book one of our Christmas events please contact the team to check availability and obtain a booking form. We can provisionally hold your booking for 1 week.

To confirm the booking we will need a completed booking form along with a £10pp deposit which is non refundable.

Final payment, along with your meal choices and any dietary requirements are required 4 weeks prior to your event.

Please note that carparking is included within your booking, but it is the individuals responsibility to ensure that their registration is placed in the portal at the hotel reception.

Book a room - not a taxi
Special accommodation rates for party guests



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